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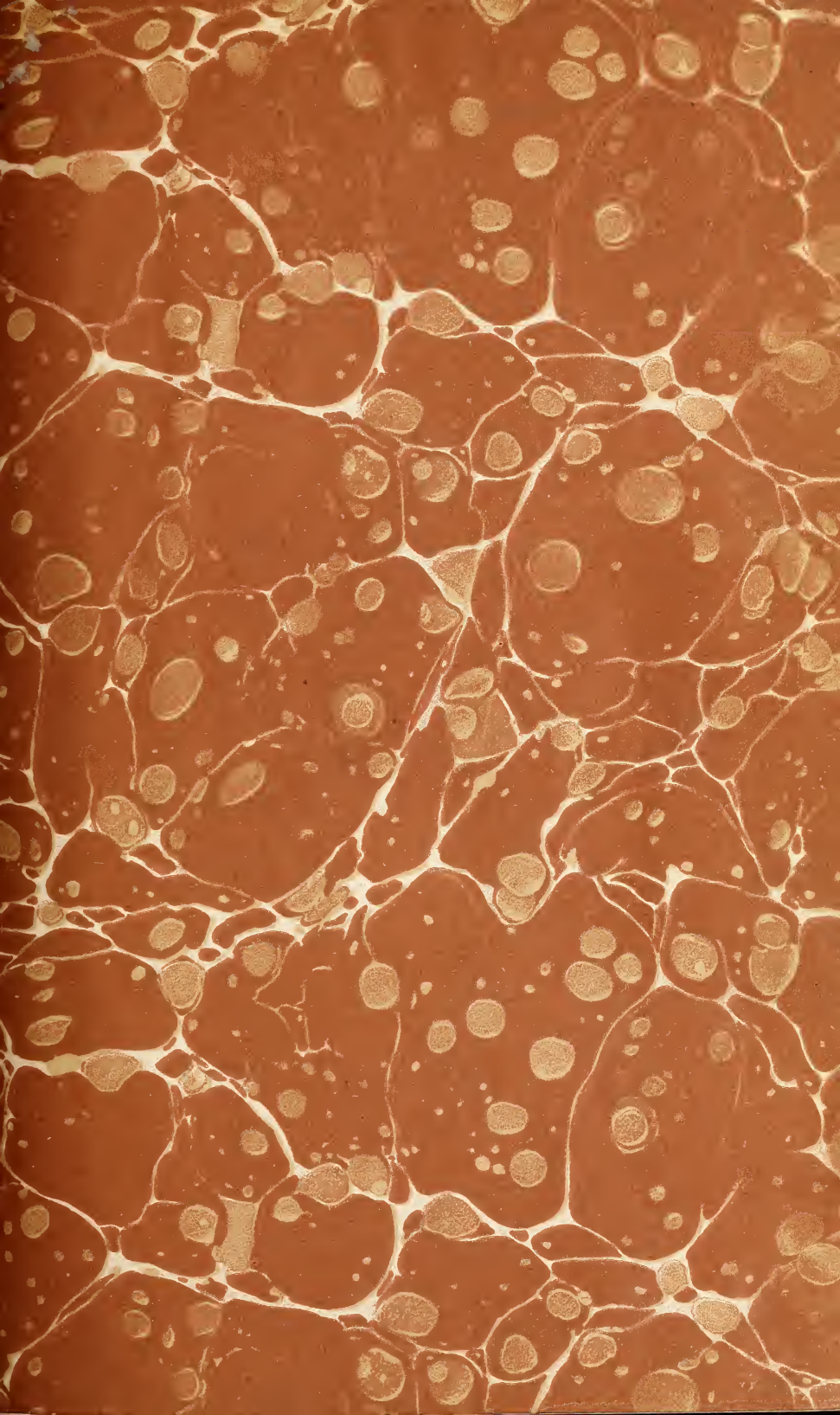
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# U. S. DEPARTMENT OF AGRICULTURE,

BUREAU OF ANIMAL INDUSTRY.



## SERVICE ANNOUNCEMENTS.

WASHINGTON, D. C., SEPTEMBER 15, 1909.

[This publication is designed to disseminate information and instructions to persons in the service of the Bureau of Animal Industry and to proprietors of establishments at which the Federal meat inspection is conducted. It is not intended for general distribution to the public. A supply will be sent to each official in charge of a station or branch of the Bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

### CHANGES IN MEAT INSPECTION DIRECTORY.

The following changes have been made since those indicated in Service Announcements of August 16, 1909:

#### Inspection Inaugurated.

2DD. Armour & Co., 196 Water street, Norfolk, Va.; Dr. G. C. Faville, inspector in charge.

6X. Hammond Company, 136-140 Pleasant street, Lynn, Mass.; Dr. J. F. Ryder, inspector in charge.

6Y. Hammond Company, 159 Ashland street, North Adams, Mass.; D. B. Kiely, inspector in charge.

19J. The Cudahy Packing Company, 75 Union street, San Francisco, Cal.; Dr. George S. Baker, inspector in charge.

209. Sinai Kosher Sausage Factory (subsidiary to David Berg & Co.), 449-459 West Thirty-seventh street, Chicago, Ill.; Dr. S. E. Bennett, inspector in charge.

\*236. Oklahoma City Packing and Provision Company, 3-9 East Frisco street, Oklahoma City, Okla.; Dr. Elisha Myer, inspector in charge.

\*246. Henneberry & Co., South Summit street, Arkansas City, Kans.; Dr. R. W. Tuck, inspector in charge.

\*363. Gewinner Sausage Company, 1429 South Broadway, St. Louis, Mo.; Dr. J. J. Brougham, inspector in charge.

565. Meyer & Gassmann, 671 Eleventh avenue, New York, N. Y.; Dr. U. G. Houck, inspector in charge.

\*599. L. O. Demeritt, Silvers Mills, Me.; Dr. G. R. Caldwell, inspector in charge.

702. Germania Sausage Works, 203 Augusta street, Chicago, Ill.; Dr. S. E. Bennett, inspector in charge.

#### Inspection Discontinued.

63. Max Koschel, 61-65 Paterson avenue, Hoboken, N. J.

146. G. B. Konrad, Fortieth street and Emerald avenue, Chicago, Ill.

\*Conducts slaughtering.

**New Station.**

Silers Mills, Me.

**Station Discontinued.**

Claremont, N. H.

**Name Removed from Address List.**

Dr. A. N. Irwin.

**Name Added to Address List.**

Dr. G. R. Caldwell, Care L. O. Demeritt, Silvers Mills, Me.

**Change in Inspector in Charge.**

Cheyenne, Wyo., Dr. A. J. De Fosset, instead of Dr. A. N. Irwin.

**Changes of Addresses of Inspectors in Charge.**

Dr. T. T. Greene, Federal Building, Augusta, Ga., instead of Care A. Rosenthal, 26 Thirteenth street.

Dr. A. J. De Fosset, P. O. Box 276, Cheyenne, Wyo., instead of Care Hammond Packing Company.

Dr. L. P. Beechy, Box 133, Station C, Columbus, Ohio, instead of Care Columbus Packing Company.

Mr. F. McConville, 710 West Market street, East Liverpool, Ohio, instead of Care Armour & Co.

Dr. W. M. Balmer, P. O. Box 55, Pottsville, Pa., instead of Care Jacob Ulmer Packing Company.

**INSTRUCTIONS CONCERNING MEAT INSPECTION.****Branding Carcasses and Primal Parts.**

[File No. 52.]

Referring to B. A. I. Order 150, Regulation 17, section 5, the following instructions will govern the branding of carcasses and primal parts:

*Beef carcasses.*—In each instance the brands shall be affixed so as to mark the following primal parts: Rounds, loins, ribs, chucks, flanks, plates, and briskets, also the kidney fat and cod fat. Other primal parts may be marked if required by local conditions.

*Calf carcasses.*—Four brands, one on each quarter, shall be placed on the dressed carcasses of calves. On hind quarters the brand shall be placed in the most suitable location on the peritoneum or on the hocks. On forequarters the brand shall be placed on the pleura anterior to the fourth rib.

*Sheep carcasses.*—Minimum number of brands, three. When only three brands are used to mark carcasses they shall be placed on the median line on the back and so located as to appear on the saddles, racks, and rattles. Other primal parts may be marked if required by local conditions.

*Shipper pigs.*—Shipper pigs shall be marked by placing one brand on the median line between the shoulders and one on each ham.

*Hog carcasses.*—The brands shall be located so as to mark the following primal parts: Hams, shoulders, backs, bellies, and loins.

*Canners.*—Dressed beef carcasses which are to be cut up for canning purposes or for sausage shall bear the brand on each quarter.

*Method of branding, etc.*—The brands shall be affixed to beef, calf, sheep, and goat carcasses, shipper pigs, and hog carcasses immediately after slaughter, either on the killing floor, hanging floor, or in the cooler. Hog carcasses, however, which are sent to the cutting room to be cut need not be branded, but each primal part, or the



true container thereof, as provided for in section 6 of Regulation 17 and section 12 of Regulation 25, shall bear the authorized marks of inspection before they are permitted to leave the establishment where prepared. The time and place of marking is to be approved by the inspector in charge and so arranged that the marking will be done without unnecessary delay and properly supervised by employees of the Bureau.

Such products as hog brains, boneless butts, pork trimmings, kidneys, sweetbreads, etc., which it is impracticable to mark, shall be placed in suitable containers and the containers marked. The brands shall be legible when the products leave the establishment.

No deviation from the above manner of marking carcasses or primal parts shall be made without first informing the Chief of the Bureau of the reasons why any changes should be made and obtaining permission to make them.

#### **Mixing Mutton Fat and Beef Fat.**

[File No. 29.]

Referring to the ruling "Mutton fat not to be used in preparing oleo oil" in Service Announcements of August 15, 1909, page 65, oleo oil and oleo stearin shall be made only from beef fat. Therefore, stearin and oil obtained from a mixture of beef fat and mutton fat must be marked to show such mixture, as "Beef and mutton stearin," "Oleo oil and oil of mutton," or "Oleo oil and mutton oil."

#### **Packing-House Water Supplies.**

[File No. 130.]

Inspectors in charge should be perfectly familiar with all water supplies at establishments under their supervision. If they are not entirely satisfied that the water is of sufficient purity to be used on meat food products, samples of such waters should be collected and submitted for analysis in accordance with the directions given in Service Announcements of May 15, 1907, page 25.

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### **REPORTS REGARDING TUBERCULOSIS.**

[File No. 107.]

Numerous requests have been received from live-stock sanitary authorities of various States for an additional amount of information, such as would be supplied by the use of I. D. Form 11-C reports. This information is particularly valuable in locating premises infected with tuberculosis, enabling the State authorities to take proper action in their efforts for the eradication of the disease. As the Bureau desires to assist the States in this work, inspectors will obtain, as far as possible, the information required upon this form, and forward the same promptly to the Washington office.

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### **SUBSTANCES PERMITTED FOR OFFICIAL DIPPING.**

[File No. 149.]

#### **Sheep.**

The use of the following-named substances is permitted by the Department in the official dipping of sheep for scabies:

"*Hercules Stock Dip*," a coal-tar creosote dip, manufactured for The Agricultural Remedy Company, Topeka, Kans. Dilution permitted, 1 gallon to not more than 56 gallons of water.

"*Rawleigh's Stock Dip and Disinfectant*," a coal-tar creosote dip, manufactured by The W. T. Rawleigh Medical Company, Freeport, Ill. Dilution permitted, 1 gallon to not more than 65 gallons of water.

"*Rexo*," a coal-tar creosote dip, manufactured by the Rexo Disinfectant Company, Cleveland, Ohio. Dilution permitted, 1 gallon to not more than 73 gallons of water.

### Sheep and Cattle.

The use of the following-named substance is permitted by the Department in the official dipping of sheep and cattle for scabies:

"*Cooper's Nicotine Dip*," a nicotine solution, manufactured by William Cooper & Nephews, Chicago, Ill. Dilution permitted: To make a solution containing 0.05 per cent of nicotine, 1 quart to not more than 120 gallons of water. To make a solution containing 0.07 per cent of nicotine, 1 quart to not more than 85 gallons of water.

Inspectors will not permit the use in official dipping of packages of these dips which are not labeled in accordance with the above specifications, nor will they permit the use in official dipping of any proprietary dip which does not bear the guaranty required of manufacturers by the regulations, B. A. I. Order 143 and amendments thereto, or which in any manner violates the provisions of said regulations or amendments.

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### DIPPING EXPOSED SHEEP.

[File No. 149.]

Sheep that are to be dipped on account of exposure to premises infected with either scabies or lip-and-leg disease should not be held in the dip two minutes. They should be allowed to pass through the swim and the head should be submerged at least once in order that all parts may be thoroughly wet with the dip. It should be noted that B. A. I. Order 163 does not provide for the treatment of sheep affected with lip-and-leg disease in order that they may be moved interstate.

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### INSPECTION AND TESTING OF ANIMALS FOR CANADA.

[File No. 6.]

Inspectors in charge and Canadian border inspectors are referred to Service Announcements for April, 1909, page 34, and are again cautioned against indorsing certificates of mallein tests applied by practicing veterinarians to horses and mules intended for export to Canada, except when the veterinarian is registered with this Bureau and presents upon Q. D. Forms 20 and 24 evidence of a satisfactory test with mallein prepared by this Bureau.

Q. D. Forms 16 and 18, relative to tuberculin tests of cattle for export to Canada, may be indorsed only when the tests are applied by veterinary inspectors of the Bureau of Animal Industry. According to the Canadian regulations, registered veterinarians are not eligible to apply the tuberculin test for that purpose.

Inspectors in charge are directed to report promptly, in detail, concerning improper mallein tests by registered veterinarians and any cases in which tuberculin tests are applied by them to cattle intended for export to Canada.

Bureau inspectors in applying mallein tests to animals intended for Canada will use only Q. D. Forms 20 and 24, as indicated in the case of registered veterinarians. Form M-1 must not under any circumstances be issued or indorsed by Bureau inspectors for Canadian shipments.

The following additions have been made to the list of practicing veterinarians registered by the Bureau and authorized to inspect and test with mallein horses for exportation to Canada:

Dr. W. F. Crewe, State veterinarian, Devils Lake, N. Dak.  
 Dr. J. E. King, 1737 Genesee street, Kansas City, Kans.  
 Dr. L. E. McDonnell, Hankinson, N. Dak.  
 Dr. John McKay, Duluth, Minn.  
 Dr. F. H. McNair, 2121 Haste street, Berkeley, Cal.  
 Dr. T. J. Menestrina, 1502 State street, East St. Louis, Ill.  
 Dr. Alfred L. Murch, 17 Boynton street, Bangor, Me.  
 Dr. F. N. Rowan, De Kalb, Ill.  
 Dr. Thomas Sims, Bottineau, N. Dak.  
 Dr. J. A. H. Winsloe, Cooperstown, N. Dak.

The following veterinarians have been removed from the list of those registered by the Bureau and authorized to inspect and test with mallein horses for exportation to Canada:

Dr. A. H. Cheney, Anaconda, Mont.  
 Dr. I. W. Parks, Portland, Oreg.  
 Dr. F. A. Gibbs, 37 East Cooper street, Butte, Mont.  
 Dr. H. F. Hungerford, Lewiston, Idaho.  
 Dr. L. A. Merillat, 1827 Wabash avenue, Chicago, Ill.  
 Dr. F. L. Russell, Orono, Me.

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#### EXPENSE ACCOUNTS.

The following directions are given for guidance in the preparation of expense accounts:

Only one account should be rendered monthly, regardless of the number of appropriations and letters of authorization involved, as but one notary fee can be allowed each month.

The number of each letter of authorization should be entered on the first page, and on the following pages should be grouped all expenses under each authorization. Station expenses should be separated from items of travel.

Inspectors in charge having authorizations covering two appropriations, thus, A and B, should quote the letter as 878A or 878B, as the case may be.

An account may be certified to upon honor whenever it is found to be impracticable to acknowledge it before a notary public or other officer because there is no such officer within a reasonable distance. In such cases a letter should be attached to the voucher, giving the following information: "The correctness of the attached account is certified to upon honor, as it is impracticable to make affidavit to same as there is no officer qualified to administer oaths within a reasonable distance, the nearest being located at ———, a distance of — miles."

Whenever meals and lodging are furnished without expense to the Government, such items should be entered in accounts as "No charge." Travel on a railroad pass should be so entered in accounts.

Subvouchers for livery hire should state the beginning and ending hours of hire. When livery hire extends beyond the last day of a month the subvouchers covering such service should read "Hire to be continued into following month," or "Hire continued from previous month," as the case may be.



## PURCHASES UNDER LETTERS OF AUTHORIZATION.

The attention of employees holding letters of authorization permitting the purchase of supplies is called to the notice in the Service Announcements for February, 1909, directing that when purchases of nonexpendable material are made Form P 2 (invoice and receipt) be made out in duplicate and attached to the vouchers sent in for reimbursement. The instructions referred to should be carefully followed.

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## PROPERTY ACCOUNTS.

The importance of keeping careful account of all nonexpendable property is urged upon employees having government property charged to them. Much laxity in the custody of property and the keeping of records has been observed as inventories come to hand. When nonexpendable property is turned over to a subordinate a receipt must be obtained from him on Form P 8. All property lost or rendered useless must be reported immediately to the Washington office, explanation being made on Form P 3 in duplicate.

Particular care should be given to Yale padlocks. The Bureau possesses the rights of an exclusive keyway and key changes. Each lock and each key has the government identification on it, and the locks are provided with a chain for safe fastening to some object. No ordinary excuse will be accepted for the loss of either a padlock or a key, and settlement for loss will be demanded at the prices stated in Service Announcements for February, 1909, page 16.

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## ADDITIONAL NUMBERS AND SUBJECTS FOR LETTER FILES.

### *Numerical List.*

571. Oregon, state regulations regarding inspection of animals, meat, etc.
572. Sour marrow, removal of, from meat.
573. Maryland, state regulations regarding inspection of animals, meat, etc.
574. Connecticut, state regulations regarding inspection of animals, meat, etc.
575. Massachusetts, state regulations regarding inspection of animals, meat, etc.
576. New Hampshire, state regulations regarding inspection of animals, meat, etc.
577. Virginia, state regulations regarding inspection of animals, meat, etc.
578. Texas, state regulations regarding inspection of animals, meat, etc.
579. Iowa, state regulations regarding the inspection of animals, meat, etc.
580. Kansas, state regulations regarding inspection of animals, meat, etc.
581. Florida, state regulations regarding inspection of animals, meat, etc.
582. Minnesota, state regulations regarding inspection of animals, meat, etc.
583. Illinois, state regulations regarding inspection of animals, meat, etc.
584. Force, East Liverpool, Ohio.
585. Vermont, state regulations regarding inspection of animals, meat, etc.
586. Telegrams, forwarding of.
587. Georgia, state regulations regarding inspection of animals, meat, etc.
588. Louisiana, state regulations regarding inspection of animals, meat, etc.
589. Kentucky, state regulations regarding inspection of animals, meat, etc.
590. California, state regulations regarding inspection of animals, meat, etc.
591. Nevada, state regulations regarding inspection of animals, meat, etc.
592. Surra.
593. North Carolina, state regulations regarding inspection of animals, meat, etc.
594. Canada, exportation of animals to, for fairs and expositions.
595. Rhode Island, state regulations regarding inspection of animals, meat, etc.
596. Checks, lost, issuing duplicates, etc.
597. West Virginia, state regulations regarding inspection of animals, meat, etc.

- 598. Indiana, state regulations regarding inspection of animals, meat, etc.
- 599. Alabama, state regulations regarding inspection of animals, meat, etc.
- 600. Mississippi, state regulations regarding inspection of animals, meat, etc.
- 601. Delaware, state regulations regarding inspection of animals, meat, etc.
- 602. Ohio, state regulations regarding inspection of animals, meat, etc.
- 603. Maine, state regulations regarding inspection of animals, meat, etc.
- 604. New Jersey, state regulations regarding inspection of animals, meat, etc.

*Alphabetical List.*

- 599. Alabama, state regulations regarding inspection of animals, meat, etc.
- 590. California, state regulations regarding inspection of animals, meat, etc.
- 594. Canada, exportation of animals to, for fairs and expositions
- 596. Checks, lost, issuing duplicates, etc.
- 574. Connecticut, state regulations regarding inspection of animals, meat, etc.
- 601. Delaware, state regulations regarding inspection of animals, meat, etc.
- 581. Florida, state regulations regarding inspection of animals, meat, etc.
- 587. Georgia, state regulations regarding inspection of animals, meat, etc.
- 583. Illinois, state regulations regarding inspection of animals, meat, etc.
- 598. Indiana, state regulations regarding inspection of animals, meat, etc.
- 579. Iowa, state regulations regarding inspection of animals, meat, etc.
- 580. Kansas, state regulations regarding inspection of animals, meat, etc.
- 589. Kentucky, state regulations regarding inspection of animals, meat, etc.
- 588. Louisiana, state regulations regarding inspection of animals, meat, etc.
- 603. Maine, state regulations regarding inspection of animals, meat, etc.
- 573. Maryland, state regulations regarding inspection of animals, meat, etc.
- 575. Massachusetts, state regulations regarding inspection of animals, meat, etc.
- 582. Minnesota, state regulations regarding inspection of animals, meat, etc.
- 600. Mississippi, state regulations regarding inspection of animals, meat, etc.
- 591. Nevada, state regulations regarding inspection of animals, meat, etc.
- 576. New Hampshire, state regulations regarding inspection of animals, meat, etc.
- 604. New Jersey, state regulations regarding inspection of animals, meat, etc.
- 593. North Carolina, state regulations regarding inspection of animals, meat, etc.
- 602. Ohio, state regulations regarding inspection of animals, meat, etc.
- 571. Oregon, state regulations regarding inspection of animals, meat, etc.
- 595. Rhode Island, state regulations regarding inspection of animals, meat, etc.
- 572. Sour marrow, removal of, from meat.
- 592. Surra.
- 586. Telegrams, forwarding of.
- 578. Texas, state regulations regarding inspection of animals, meat, etc.
- 585. Vermont, state regulations regarding inspection of animals, meat, etc.
- 577. Virginia, state regulations regarding inspection of animals, meat, etc.
- 597. West Virginia, state regulations regarding inspection of animals, meat, etc.

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**PUBLICATIONS IN AUGUST.**

[Publications intended for employees are sent in bulk to inspectors in charge at the different stations, and no mailing list of individual employees is kept. Owing to the limited editions and the large number of Bureau employees, as a rule only sufficient copies are sent to supply the more important employees. Requests from any employee for publications, however, will be complied with as far as practicable. Regulations will be supplied to inspectors in charge as freely as may be required for official use.]

Bulletin 116. Tests Concerning Tubercle Bacilli in the Circulating Blood. By E. C. Schroeder and W. E. Cotton. Pp. 23.

Circular 150. Regulations Governing Entrance to the Veterinary Inspector Examination. Pp. 11.

Some Facts About Tuberculous Cattle. By E. C. Schroeder. Pp. 217-226.  
(Reprint from Department Yearbook, 1908.)

Amendment 4 to Order 146. To prevent the spread of scabies in sheep.

Quarantines the entire State of Kentucky on account of scabies in sheep.

Amendment 5 to Order 146. To prevent the spread of scabies in sheep.

Amends regulations concerning the dipping of scabby sheep and the handling of exposed sheep for slaughter in so far as they relate to the quarantined area of the State of Texas.

Amendment 6 to Order 146. To prevent the spread of scabies in sheep.

Modifies the quarantine placed on the State of Kentucky on account of scabies in sheep, so as to permit the interstate shipment of sheep for exhibition at the Kentucky State Fair at Louisville. Also modifies Amendment 4 to Order 146, so as to permit the reforwarding in interstate commerce of shipments from other States of sheep that are free from scabies and from exposure thereto and that in transit through Kentucky are unloaded at points in that State.

Amendment 3 to Order 152. To prevent the spread of scabies in cattle.

Releases from quarantine on account of scabies in cattle that portion of North Dakota lying south and west of the Missouri River (the remainder of the State having been previously released).

Order 163 (Rule 8). To prevent the spread of lip-and-leg disease (necrobacillosis) in sheep.

Places a quarantine on the counties of Fremont, Natrona, Converse, Weston, Crook, Sheridan, Johnson, and Big Horn, in the State of Wyoming, on account of lip-and-leg disease in sheep.

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